

## Chinese Custard Tarts

<b>Equipment:</b> Measuring cups and spoons Large bowl Rolling pin Small bowl Pouring jug 8 cm round cutter Patty trays	<b>Ingredients:</b> <b>Pastry</b> 4 cups of plain flour 225 g of lard 6 tablespoons of hot water Large pinch of salt  <b>Custard</b> 4 eggs 1/2 cup of sugar 2 cups of milk
--	---

### What to do:

1. To make the pastry sift the flour and salt into a bowl. Rub lard with your fingertips into the flour until the mixture resembles fine breadcrumbs.
2. Mix in the hot water to form a firm dough. Knead lightly on a lightly floured surface.
3. Roll out to a 3mm thickness. Cut out with an 8cm cutter. Put into greased patty tins.
4. Beat together eggs and sugar. Gradually add the milk. Mix well. Pour custard carefully into prepared pastry cases.
5. Bake in hot oven (250°C) for 10 minutes, reduce heat to 220°C and cook for a further 10 to 15 minutes until set. Makes approximately 35 tarts.